

# COTEAUX-CHAMPENOIS PERMISSION

In 2018, the plot of Egrillers yielded an intense, ripe, and healthy Pinot Noir—a promise of a Coteaux-Champenois that will age gracefully without the use of sulfites. After a 14-day maceration, the tinted 100% Pinot Noir wine, was transferred to oak barrels from the Orient forest (local wood), where it remained imprisoned for four years.

In April 2024, Hugo and Michel Drappier, impressed by the wine's good behavior, released this red wine with tense yet delicate tannins. This new expression of our terroir is a step closer to neighbouring Burgundy, and truly a wine worth aging. Now that our prisoner is out on leave, their fate must be decided: will they be left on parole, aging in a bottle for years, or will that freshness and current vitality be taken advantage of?

## TASTING NOTES

An intense red hue. Blackcurrant and red fruits in the mouth. It has structure, roundness and power, with great promise for the future. Its tannins are tight yet refined, showing great aging potential.



## VINIFICATION

**APELLATION :** AOC  
Coteaux-Champenois Rouge.

**GRAPE :** 100% Pinot Noir.

**PLOT :** *Les Egrillers*,  
monopoly vintage, Jurassic  
Kimmeridgian soil, exposed  
to the south.

**TERROIR :** Vineyard certified  
as organic by Ecocert.

**HARVEST :** 2020.

**VINIFICATION :** 14 days  
maceration, indigenous  
yeast, unfiltered, non-sulfite.

**AGING :** 2 years in  
demi-muids (600L).

**ABV :** 11,5°.